



APPETIZERS AND PUB PLATES

Warm Smoked Fish Dip

House smoked Lake fish, seasoned and baked, topped with melted gruyere cheese and served with crostini 14.95

Smoked Salmon Deviled Eggs

Farm eggs, smoked salmon mousse, *caviar 11.95

Bruschetta

Vine ripe tomato, mozzarella, olive oil, on grilled, roasted garlic bread, balsamic reduction topped with basil chiffonade (v) 11.95

Mussels Marinere

One pound steamed blue shell mussels in a garlic, wine and herb broth 16.95

Cajun Mussels One pound steamed blue shell mussels, with Andouille sausage in a chipotle corn broth 18.95

Artisan Cheese Plate Garlic and herb Boursin, candied walnuts, house made crackers, and chef's choice of three cheeses 16.95

Pierogi

3 potato pierogi, sautéed in a white wine, garlic butter sauce with bacon and caramelized onion 9.95

Hummus Plate

Housemade chickpea hummus, cucumber, feta, olives, Za'atar, grilled Tandoori naan bread 14.95

Tuna Tartare

Diced Tuna, sesame seeds, avocado, cilantro, served on crispy wonton 12.95

SOUPS & SALADS

Blackened Steak Salad

*Hand cut beef tips, seasoned and seared to order, a blend of field greens, kale and arugula, mushrooms, red onion, blue cheese crumbles, tomato, croutons, house made blue cheese dressing 21.95

Greek Salad

A blend of Kale, arugula, field greens, onion, tomato, olives, cucumber, capers, feta cheese, croutons, sprinkled with quinoa and house made Vidalia onion vinaigrette 16.95 add grilled chicken 6, add grilled salmon 10 add grilled shrimp 8

Kale Caesar Salad

Chopped kale, house made *Caesar dressing, shaved parmesan cheese and croutons, side 8.95 entree 16.95 add grilled chicken 6, add grilled salmon 10 add grilled shrimp 8

French Onion Soup

Crock with caramelized onion, croutons, Gruyere Cheese 7

Tomato Basil (gf) (v) and Daily Soup

5.95/8.95

House Baked French Bread

Choice of garlic butter or herbed olive oil 6.95

HOUSE SPECIALTIES

All entrees except pasta and duck are served with a seasonal vegetable, sourced locally whenever possible. Add Seasonal garden or Kale Caesar salad 8.95 or soup of the day 5.95

Champagne Chicken

Organic chicken, pan seared and oven finished with a champagne cream sauce, parmesan risotto, petite 19.95, two breast portion 24.95

Poached Salmon

*Fresh Canadian salmon, poached in a white wine, garlic, fresh herb pan sauce, served over red and white quinoa (gf) 29.95

Walleye

Fresh pan seared Walleye with parmesan risotto, fresh citrus beurre blanc or blackened with a sweet corn, spicy chipotle sauce 34.95

Filet Mignon

Certified Angus 8 ounce, center cut, beef tenderloin, grilled to temperature, smoked Applewood finishing salt with smashed Yukon gold potatoes (gf) 49.95 or petite 4 ounce 24.95 Add au poivre sauce, bleu cheese cream sauce, chimichurri, mornay sauce, caramelized onions, sautéed mushrooms 4 add shrimp scampi 8

Chicago Steak

*Hand cut 8oz USDA prime tenderloin steak wrapped in apple wood smoked bacon, seasoned and flash seared then oven finished to temperature with a creamy bleu cheese sauce, smashed Yukon gold potatoes (gf) 39.95

Grilled Pork Tenderloin

*Marinated pork tenderloin, chargrilled to temperature, topped with a red wine demi-glace, served over crispy polenta (gf) 21.95

Shrimp Thai Curry

Panang style curry with grilled mixed summer vegetables and sautéed shrimp over steamed rice 21.95 (gf,df)
Or prepared vegan (v) 16.95

Prime Burger

USDA Certified Angus prime burger, seasoned and chargrilled to temperature, brioche bun, red onion, tomato, lettuce, garlic aioli with smashed Yukon gold potatoes 16.95
For \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, bleu cheese, cheddar, fried egg

Grilled Salmon

* Fresh Canadian salmon, seasoned and chargrilled to temperature, Chef suggests medium rare, served with parmesan risotto, topped with a fresh dill aioli (gf) 29.95

Ahi Tuna

*Sesame crusted ahi tuna, seared to medium rare, roasted red pepper puree, served with quinoa and a lemon herb sauce 24.95

Chicken Marsala

Pan seared chicken breast, with a creamy mushroom sauce, served over crispy polenta and served with seasonal vegetables 26.95

Shrimp Fra Diavolo

Shrimp, Andouille sausage, fire roasted red peppers, red onion, tomato sautéed with garlic, white wine and a chipotle corn pesto sauce with penne pasta 19.95

Penne Bolognese

Rich red wine infused beef and pork ragu with penne pasta 21.95

*Contains raw or undercooked ingredients, consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (gf)denotes gluten free, (v) vegetarian, other menu items can be modified to gluten free, or vegetarian. Non cash transaction fee of 2.86 percent added to credit and debit card purchases.